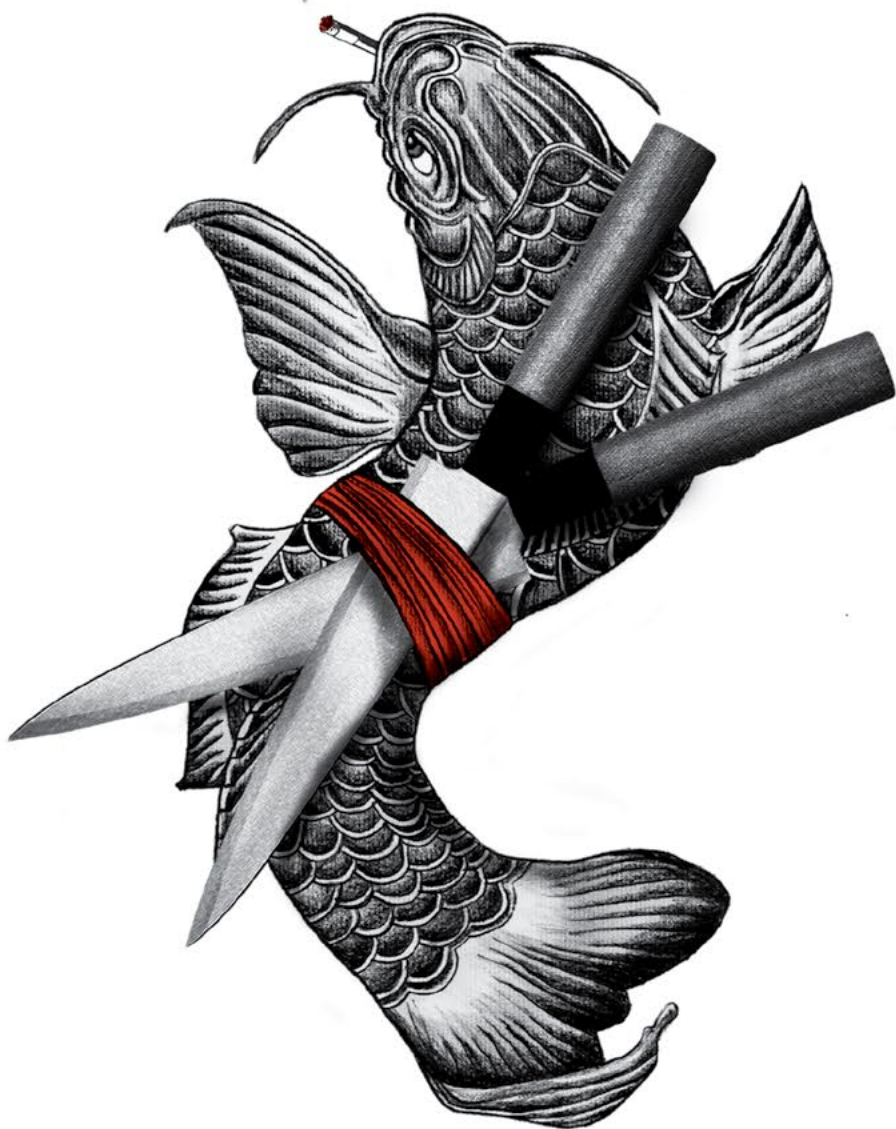



江戸下







hapa izakaya

# 寿司 SUSHI

<b>VEGETABLE ROLL</b> 	9
avocado, cucumber, carrot, asparagus, kaiware	
<b>DYNAMITE ROLL</b>	12
tempura prawn, cucumber, kaiware, wasabi mayo, teriyaki sauce	
<b>HANABI ROLL</b>	12
spicy tuna, cucumber, habañero masago, spicy sauce	
<b>GRAVLAX ROLL</b>	13
smoked sockeye salmon, cream cheese, cucumber, topped with prosciutto, teriyaki balsamic sauce, fried onion, dill	
<b>HAPA ROLL</b>	14
avocado, cucumber, carrot, asparagus, kaiware (radish sprouts), topped with torched salmon and spicy mayo	
<b>KIN ROLL</b>	15
asparagus tempura, onion, topped with torched yellow tail, miso mayo, yuzu rind	
<b>UMI ROLL</b>	15
chopped scallop with mayo, avocado, topped with ahi tuna, pickled onion vinaigrette	
<b>TEMARI</b>	18
sockeye salmon, yellowtail & ahi tuna sushi ball, topped with miso truffle sauce, shiso powder	

# 冷菜 COLD TAPAS

<b>EDAMAME</b> 	5
Hapa's original marinated chilled soybeans	
<b>GOMA-AE</b> 	5
seasonal vegetables with sesame dressing	
<b>OSHINKO</b> 	5
assorted Japanese pickled vegetables	
<b>KIMCHI</b> 	5
spicy Korean pickled cabbage	
<b>ABURI SABA</b>	9
seared marinated mackerel sashimi	
<b>NEGITORO</b>	9
chopped albacore tuna belly, spring onions, toasted garlic bread	
<b>BEEF TATAKI</b>	10
lightly seared AAA beef, sesame chili sauce	
<b>TUNA AVOCADO SALSA DIP</b>	12
chopped ahi tuna, avocado, tomato, plantain chips	
<b>TUNA CARPACCIO</b>	12
thinly sliced ahi tuna, yuzu dressing	
<b>BINTORO</b>	12
seared albacore tuna sashimi, ponzu sauce	

# サラダ SALAD

<b>EBI AVOCADO SALAD</b>	8 / 12
prawns, avocado, organic greens, citrus dressing	
<b>SASHIMI SALAD</b>	10 / 16
mixed sashimi, organic greens, citrus soy dressing	

# 刺身 SASHIMI

<b>SOCKEYE SALMON</b>	12
<b>ALBACORE TUNA</b>	12
<b>AHI TUNA</b>	14
<b>YELLOWTAIL</b>	14
<b>SASHI MORI</b>	MP
chef's daily selection of fresh sashimi	

# 温菜 HOT TAPAS

<b>MISO SOUP</b>	2.5
<b>AGEDASHI TOFU</b> 	7
deep fried tofu, sweet soy broth	
<b>POLENTA FRIES</b> 	8
polenta tempura, soy balsamic reduction, parmigiano reggiano, arugula gel	
<b>RENKON GYOZA TEMPURA</b>	9
minced pork layered with lotus root, tempura	
<b>IKA</b>	9
grilled squid, sake soy garlic marinade	
<b>EBI MAYO</b>	10
tempura prawns, spicy mayo sauce	
<b>KARAAGE</b>	10
deep fried boneless chicken, soy ginger sauce	
<b>PORK BELLY LETTUCE WRAPS</b>	10
crispy pork belly, apple yuzu jam, pickled red onions, green lettuce	
<b>BUTA NO KAKUNI</b>	10
simmered pork belly in sweet soy broth, with house made steamed buns (2 pc)	
<b>BEEF SHORT RIBS</b>	14
grilled AAA beef short ribs, apple soy marinade	
<b>WAGYU STEAK BITES</b>	15
sautéed cubes of Alberta Brant Lake wagyu beef chuck steak, maple polenta, fermented serrano sauce, parmigiano reggiano	
<b>OCEAN IN A BAG</b>	15
deep fried soft shell shrimp, soft shell crab, panko breaded oyster, shaken with 11 spices, served with grilled lemon (3 pc each)	

## TWO WORDS: HAPA IZAKAYA.

**Hapa** (*HA-pa*) is a double-entendre meaning both 'leaf', as well as the Hawaiian pidgin word used to describe a person or concept that comes from multiple cultures.

**Izakaya** (*ee-zah-KYE-yah*) is a style of restaurant popularized in Tokyo. Beer and sake are essential parts of the izakaya culture, and smaller, shareable dishes are ordered in several rounds.

Put the two together, and the result is a unique experience that has been taking Canada by storm. Founded in 2003 by Justin and Lea Ault in Vancouver, Hapa Izakaya set the tone for the burgeoning izakaya scene on the west coast. The Hapa experience combines an extensive sake list, delicious cocktails, and a fun, upbeat atmosphere accompanied by exquisite appetizers, all rooted in Japanese culture. After opening four locations and gaining recognition as one of the "Top Five Izakayas in North America" by Bon Appétit Magazine, Hapa Izakaya has now expanded into Toronto and Calgary.

Kanpai!

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## 主菜 RICE & NOODLES

<b>YAKI UDON</b>  .....	<b>12</b>
thick udon noodles, stir fried chicken, vegetables <i>(vegetarian version available on request)</i>	
<b>SPICY PORK ISHI-YAKI</b> .....	<b>12</b>
rice, minced pork, garlic sprouts, egg, tomato, lettuce, spicy miso, served in a hot stone bowl	
<b>KINOKO ISHI-YAKI</b>  .....	<b>12</b>
rice, mixed mushrooms, iwanori seaweed, served in a hot stone bowl	
<b>CHIPOTLE BEEF CURRY ISHI-YAKI</b> .....	<b>12</b>
rice, slow braised AAA beef, chipotle curry, egg, mozzarella cheese, served in a hot stone bowl	

## デザート DESSERT

<b>COFFEE BRULEE</b> .....	<b>5</b>
<b>CHOCOLATE PARFAIT</b> .....	<b>6</b>
<b>ICE CREAM TRIO</b> .....	<b>6</b>
vanilla, matcha, mango	
<b>CHEESE TOFU</b> .....	<b>7</b>